



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Ruby Tuesday, Inc.
Ruby Tuesday
10843 W Park Pl
Milwaukee, WI

1/20/2010

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$87.00

Code Number	Description of Violation	Correct By
2-401.11	Open beverages in the kitchen area on shelf above food prep cooler/table. Employee's may only drink from covered beverage containers in food prep areas. REPEAT VIOLATION	2/2/2010
3-302.11	Raw meats (burgers/steaks) are being stored above ready-to-eat foods (sliced tomatoes) in the Delfield cooler next to the grill. Always store raw foods below ready-to-eat foods whenever they are stored in the same cooler to prevent accidental cross-contamination. REPEAT VIOLATION	2/2/2010
3-304.12	Ice cream scoops in the the dipper well without any running water. Store ice cream scoops in running water.	2/2/2010
4-601.11	The soda gun wells and nozzles have slime mold build up inside them. Clean and maintain clean all food contact surfaces.	2/2/2010
6-301.12	No single-service towels available at the handwashing sink in the bar area. Provide single service toweling for all handsinks.	2/2/2010
6-501.111	Fruit fly pupae found inside the soda gun wells in the bar area. Eliminate all evidence of pests and provide effective pest control.	2/2/2010



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7-207.11 Two packets of Aleve found on shelf above open food in sandwich prep cooler. Medicines that are necessary for employees must be stored to prevent contamination of food, equipment, utensils, linens and single-service items. 2/2/2010

Notes:

NOTES: Clean the following:

1. Ice cream freezer
2. Splash shield between handwashing sink (recaulk).
3. Pipe to the food prep sink
4. Microwave inside and out

On 1/20/2010, I served these orders upon Ruby Tuesday, Inc. by leaving this report with

Inspector Signature (Inspector ID:4)

Operator Signature